

Claims

What is Claimed is:

1. A system for baking, comprising:

a thin-walled bottom of thickness ranging from about .4mm to about 2mm;

a thin-walled top, for engaging with and enclosing the thin-walled bottom;

wherein the thicknesses of the thin-walled bottom and the thin-walled top effect fast heat transfer internally into the system and the thin-walled bottom combined with the thin-walled top effects convective heating internally inside the system.
2. The system of claim 1, wherein:

the thin-walled bottom includes a substantially curvilinear shell; and

the thin-walled top also includes a substantially curvilinear shell.
3. The system of claim 1, further comprising:

an implement fixture attached to the top, useable for removing the top from the bottom and engaging the top with the bottom.
4. The system of claim 1, further comprising:

a handle attached to the bottom, useable for handling the bottom.

5. The system of claim 1, further comprising:
at least one detent of the bottom; and
at least one notch of the top;
wherein the detent is engageable with the notch to locate the top to the bottom.
6. A system for cooking, comprising:
a concave pan having an upper opening;
a concave lid engageable with the pan to cover the upper opening;
wherein the pan and the lid each have a substantially uniform thickness selected from the group consisting of: if aluminum, about 1.4mm to about 2mm; and if stainless steel, about 0.4mm to about 0.7mm.
7. The system for cooking of claim 6, further comprising:
A convex inside of the pan enterable via the upper opening; and
A convex inside of the lid;
wherein the pan and the lid are engageable to form an internally curvilinear surfaced enclosure.
8. The system for cooking of claim 7, wherein respective relatively uniform thicknesses of the pan and the top effect fast heat transfer internally to the internally curvilinear surfaced enclosure and the top engaged with the pan effects convective

heating internally within the internally curvilinear surfaced enclosure.

9. The system of claim 8, further comprising:
an implement fixture fixed to the lid, having an tine fixture.
10. The system of claim 9, further comprising:
a handle fixed to the pan.
11. A fixture for engaging a cooking utensil, comprising:
a strip with a mediate extension, wherein the extension is formed with a
central slit;
a tine rib on the strip; and
at least one pin for attaching the strip to a curved surface.
12. The fixture of claim 11, wherein the strip is curved to extend above the
curved surface when attached thereto.
13. The fixture of claim 12, wherein the central slit of the mediate extension is
sized to accept therethrough the cooking utensil in an engaging manner with the tine rib,
to permit movement of the strip by handling and moving the cooking utensil.
14. A method of cooking a food, comprising the steps of:

enclosing the food in a shell;
locating the shell directly in a multi-directional heat source;
directing multi-directional fast heat transfer into and through the shell, via
the multi-directional heat source; and
circulating a heated gas within the shell for convective heat to the food.

15. The method of claim 14, further comprising the steps of:
supplying a curvilinear pan of thin thickness;
placing the food in the curvilinear pan; and
engaging a curvilinear top of thin thickness atop the pan to form an
enclosure.

16. The method of claim 14, further comprising the steps of:
re-using the shell for cooking.

17. The method of claim 15, further comprising the step of:
re-using the pan and the top for cooking.

18. The method of claim 14, further comprising the step of:
serving the food inside the shell.

19. The method of claim 15, further comprising the step of:

serving the food inside the pan.

20. The product cooked food of the method of claim 14.
21. The product cooked food of the method of claim 15.